

Tuesday Grill Night

6oz Ribeye

Topped with a choice of garlic king prawns,
Peppercorn sauce or Diane sauce
With roast flat mushroom & grilled tomato

10oz Sirloin

With roast flat mushroom & grilled tomato

Please take a moment to look at the blackboards
For tonight's grilled fish choice

10oz Gammon steak

with free range egg, pineapple or both!

Beehive Mixed Grill

With rump steak, gammon, lamb chop
Pork sausage, and black pudding

French trimmed rack of Lamb

with grain mustard mash & wild mushroom jus

two meals + bottle of wine = £38

Grill Night Wines

white

La Delfina Pinot grigio - italy
dry soft and well balanced

Franschhoek sauvignon blanc - south africa
tropical fruit, pear and citrus

Lindemans chardonnay - Australia
Award winning with peach & melon flavours
& a smooth finish

red

Santa helena merlot – chile
medium bodied with blackberry and spices

Elementos Shiraz/Malbec - Argentina
Perfect blend of black pepper spices & liquorice

Vina Alarde tempranillo rioja – spain
ruby red, soft round and fruity

rosé

Pinot grigio – Italy
dry, soft and well balanced

Barefoot white zinfandel – USA
Peach, sun-ripened strawberries & succulent pears

£5 supplement for any other
wines on main menu